

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



Green Beans



Lemon



1 Thumb | 1 Thumb Ginger



1/4 oz | 1/4 oz Rosemary



10 oz | 20 oz Pork Tenderloin



3 TBSP | 6 TBSP Sour Cream Contains: Milk



Cranberry Jam



Chicken Stock Concentrate



2 tsp | 4 tsp Dijon Mustard



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

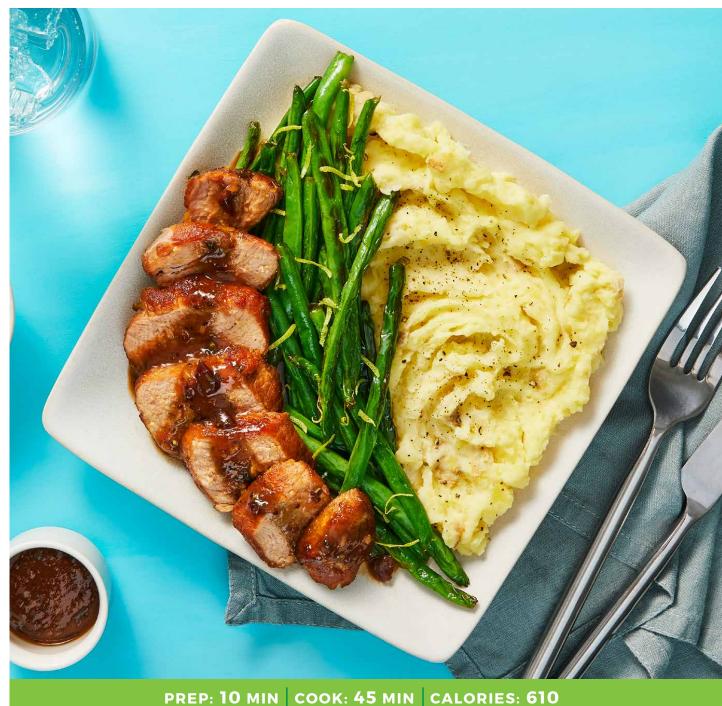


10 oz | 20 oz Chicken Cutlets



CRANBERRY DIJON PORK TENDERLOIN

with Mashed Potatoes & Roasted Green Beans





HELLO

CRANBERRY DIJON SAUCE

Sweet-tart cranberry jam and zingy Dijon mustard pair up to give pork some flavorful oomph.

TURN IT UP

Don't forget to turn the pork periodically as it sears in the pan. Browning it on all sides ensures that the meat cooks evenly and develops a tasty crust.

BUST OUT

- Zester
- Paper towels
- Medium pot
- · Large pan
- Strainer
- Baking sheet
- Potato masher
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
 Contains: Milk

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1 PREP

- Adjust rack to middle position (middle and top positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce.
- Dice potatoes into ½-inch pieces. Trim green beans if necessary. Zest and quarter lemon. Peel and mince or grate ginger until you have 1 tsp (2 tsp for 4). Pick rosemary leaves from stems; mince leaves until you have 1 tsp.



2 MAKE MASHED POTATOES

- Place potatoes in a medium pot with enough salted water to cover by 2 inches.
 Bring to a boil and cook until tender,
 15-20 minutes.
- Reserve ½ cup potato cooking liquid, then drain and return potatoes to pot. Mash with sour cream and 1 TBSP butter (2 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season with salt and pepper.
- Keep covered off heat until ready to serve.



3 SEAR PORK

- While potatoes cook, pat pork* dry with paper towels and season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes (it'll finish cooking in the next step).
- Turn off heat; transfer pork to one side of a baking sheet. (For 4 servings, spread pork out across entire sheet.) Wipe out pan.



Swap in **chicken*** for pork. Cook until browned and cooked through, 3-5 minutes per side. (No need to transfer to a baking sheet!)



4 ROAST PORK & BEANS

- Toss green beans in a large bowl with a drizzle of oil, salt, and pepper. Spread out on opposite side of sheet from pork. (For 4 servings, toss green beans on a second sheet; roast pork on middle rack and green beans on top rack.)
- Roast on middle rack until pork is cooked through and green beans are tender, 10-12 minutes.
- Transfer pork to a cutting board to rest.
 Carefully toss green beans with lemon zest.
- Skip roasting chicken; spread **green** beans across entire sheet.



5 MAKE SAUCE

- Heat a drizzle of oil in pan used for pork over medium-high heat. Add minced ginger and minced rosemary; cook until fragrant, 30 seconds.
- Stir in jam, stock concentrate, mustard, and ¼ cup water (⅓ cup for 4 servings). Simmer until slightly thickened, 2-3 minutes.
- Remove from heat; stir in 1 TBSP butter (2 TBSP for 4) until melted.



6 FINISH & SERVE

- · Slice pork crosswise.
- Divide pork, mashed potatoes, and green beans between plates. Drizzle pork with sauce. Serve with lemon wedges on the side.
- S S

Slice **chicken** crosswise.